

CATERING MENU

Fall & Winter 2026-2027

1285 6th Avenue



DINING GUIDELINES



Operating Hours

Core business hours are 7:00AM–6:00PM. Events taking place before or after core business hours will incur labor and staff charges as detailed in the staff charging section.

Booking Guidelines

Catering orders must be finalized by 12:00PM EST the day before the event. Kindly direct all inquiries past the cut off time to the Catering Manager for accommodations.

Evening receptions must be finalized 48-hours prior to the event. Your order is not confirmed until you receive an email confirmation. Catering services less than \$5.25 are subject to an unmet minimum fee.

Catering Approval

Events serving alcohol will require approval from a Managing Director/Complex Director or higher.

Receptions & Events with Alcohol

All bar packages require a dedicated bartender to serve the alcohol. Additionally, food must be ordered for each guest to the headcount of the bar package. Please reach out to the Catering Manager for more details.

Cancellation Policies

Events canceled less than 24 hours in advance will be liable for all charges relating to food and committed staffing and rental charges.

Payment

State sales tax will be applied to all orders placed on credit cards. Credit card payments are due the day of the event. Please reach out to the Catering Manager for more details.

AV Support

A technical assistant is provided to set up AV requirements 30 minutes prior to the event. AV requirements must be specified 48-hours prior to the event.

Wi-Fi

If required, please create a Wi-Fi account for your guest at [goto/wifi](#).

Rentals/Flowers

Rentals and flowers can be organized via the Catering Department.

Kosher Meals & Dietary Restrictions

Special dietary meals can be organized via the Catering Department.

Please be aware that we handle and prepare egg, milk, wheat, shellfish, fish, soy, peanut and tree nut products and other potential allergens in the food production areas of our facility.

OUR COMMITMENT

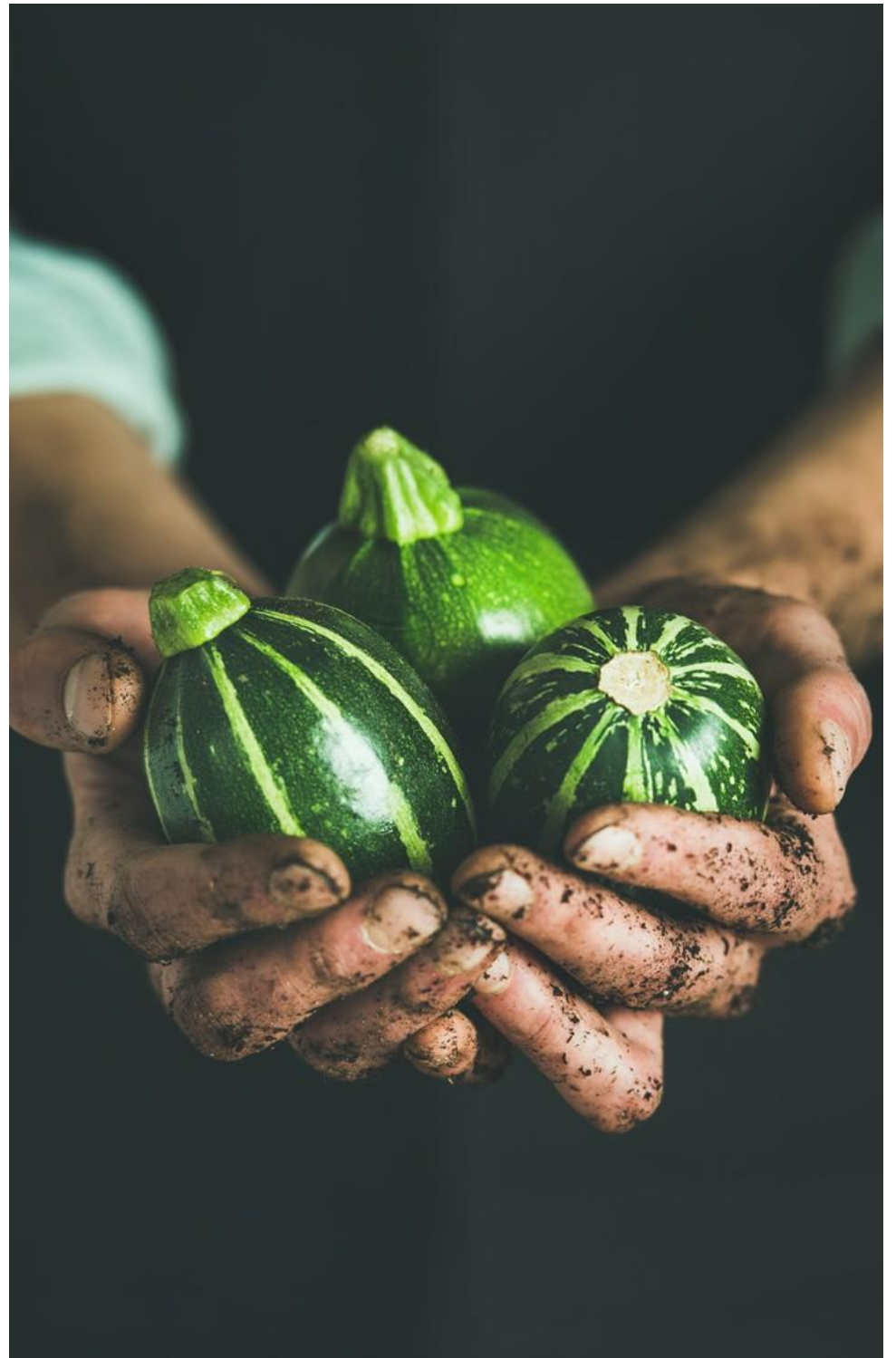
We see food as an agent to make a difference in the lives of our guests, the health of our planet, and the well-being of our communities. We have a long-standing commitment to responsible sourcing, fair food, and outreach.

We want you to know where your food comes from, so we've outlined our commitment in purchasing below, but you should always feel comfortable reaching out for more information from your catering manager.

- Our seafood is sustainable, sourced from responsibly-managed farms and fisheries by partnering with Monterey Bay Aquarium Seafood Watch
- We purchase poultry that is free of hormones and antibiotics
- All shelled eggs are certified humane cage-free
- We purchase local whenever possible
- Our dairy is free of artificial growth hormones
- We support Fair Trade Foods and Fair-Trade Coffee
- We support the Women's Business Enterprise National Council

Our Local Partners in Food:

- 5 Spoke Creamery (*Goshen, NY*)
- Bell & Evans Farms (*Fredericksburg, PA*)
- The Bread Gal Bakery (*Paterson, NJ*)
- Gotham Seafood (*Bronx, NY*)
- Hudson River Fruit (*Milton, NY*)
- Murray's Cheese (*New York, NY*)
- Norwich Meadows Farm (*Norwich, NY*)
- Pat LaFrieda (*North Bergen, NJ*)
- Satur Farms (*Cutchogue, NY*)





BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.
All breakfast packages include premium coffee & tea service.

CONTINENTAL

12.90 per person
(no min required)

Sliced Fresh Fruit & Berries

Assorted Pastries, Mini Bagels & Muffins

Cream Cheese, Butter & Preserves

Add on: Smoked Salmon Platter, Lemon, Tomato, Capers, Dill, Red Onions - \$9.40

PREMIUM CONTINENTAL

19.90 per person
(10-person minimum)
48 hours notice
required*

Sliced Fresh Fruit & Berries

Balthazar's Pastries, Canelés, Kouign Amann, Everything Croissant with Cheese

ARTISAN BREAKFAST BAR

20.75 per person
(10-person minimum)

Avocado Toast, Lemon, Rustic Bread

Nutella Toast, Caramelized Banana, Cacao Nibs, Multigrain Bread

Cage-free Egg Bites, Smoked Salmon, Goat Cheese, Chives, Dill

Chia Pudding, Roasted Apple, Honey, Craisins, Toasted Walnuts, Cinnamon

Sausiccion, Brie, Figs

Seasonal Whole Fruit

HOT

21.95 per person
(10-person minimum)

Sliced Fresh Fruit

Fingerling Potato

Home Fries

Select 1:

Southwest Tofu Scramble

Scrambled Cage-free Eggs, Chives

Select 2:

Vegetarian Sausage

Nueske Smoked Bacon

Chicken Sausage



BREAKFAST

BUFFETS

All buffet packages include still & sparkling water service.
All breakfast packages include premium coffee & tea service.

BREAKFAST SANDWICHES

20.95 per person
(5-person minimum)
Served with sliced fruit and berries

BETTER FOR YOU BOWLS

18.85 per person
(10-person minimum)

BALANCE

12.55 per person
(5-person minimum)
Additional selections
4.25 per person

RAPID RESPONSE

13.65 per person
Available for requests
past the cut-off time

Select 3:

Egg White, Mushroom, Swiss, Wheat Wrap
Egg, Cheddar, Brioche
Egg, Chorizo, Tomato, Mozzarella, Wrap
Nueske BLT, Brioche
Smoked Salmon Multigrain Tartine, Scallion Cream Cheese, Capers, Dill (open-faced)

Bases - Greek Yogurt, Overnight Oats with Oat Milk, Chia Pudding with Soy Milk, Cottage Cheese

Toppings - Fresh Berries, Toasted Almonds, Dried Cranberries, Cacao Nibs, Raisins, Granola, Hazelnut Dukkah with Sesame & Almond, Pumpkin Seeds, Honey, Maple Syrup, & Agave

Select 2:

Mini Bagels, Cream Cheese, Butter, Jelly
Sliced Fruit & Berries
Seasonal Whole Fruit
Greek Yogurt Parfait, Mixed Berries, Granola
Chia Pudding, Roasted Apples, Honey, Craisins, Toasted Walnuts, Cinnamon
Assorted Kind Bars
Whole Fruit
Oatmeal Cups

Egg White, Turkey Bacon, Spinach, 7-Grain Roll

Southwest Omelet Burrito, Peppers, Onions, Pepper Jack

Egg, Bacon, Cheddar, Brioche

**Plant-forward substitution available upon request: Southwest Tofu Scramble, Vegetarian Sausage*

Assorted Danish & Pastries

Avocado Toast

Hard-boiled Eggs

Packaged Greek Yogurt



BREAKFAST ADD-ONS

(5-person minimum)

All add-ons must be ordered with an existing package.

Sliced Fruit & Berries	5.00 per person
Seasonal Whole Fruit	1.55 per person
Greek Yogurt Parfait, Mixed Berries, Granola	4.75 per person
Chia Pudding, Roasted Apple, Honey, Craisins, Toasted Walnuts, Cinnamon	2.65 per person
Mini Bagels, Butter, Cream Cheese, Preserves	2.65 per person
Hard-boiled Eggs	4.00 per person
Scrambled Cage-free Eggs, Chives	5.20 per person
Cage-free Egg Bites, Smoked Salmon, Goat Cheese, Chives, Dill	5.20 per person
Nueske Bacon	5.20 per person
Chicken Sausage	5.20 per person
Smoked Salmon Platter, Lemon, Capers, Dill, Red Onions	10.40 per person



LUNCH

POWER BOWL

19.50 per person
(10-person minimum)
Includes still & sparkling water service

Select 2 Power Grain Salads:

Harvest

Wheatberry, Wild Rice, Balsamic Charred Brussels Sprouts, Roasted Butternut Squash, Honeycrisp Apples, Roasted Sweet Potato, Edamame, Beet Ribbons, Lacinato Kale, Sage, Rosemary, Aged Cider Vinegar, Maple, & Extra Virgin Olive Oil

Toppings

Walnuts, Goat Cheese, Craisins

Mezze

Heirloom Quinoa Blend, Bulgur Wheat, Cucumber, Za'atar Spiced Crispy Garbanzo, Green Garbanzo, Grilled Asparagus, Baby Tomato, Spinach, Parsley, Oregano, Tahini Lemon Vinaigrette

Toppings

Dukkah, Kalamata Olives, Feta

Latin

Farro, Shredded Kale, Grilled Corn, Black Bean, Avocado, Pickled Red Onion, Charred Poblano, Mango, Crispy Tortilla Strips, Cilantro, Lime, Extra Virgin Olive Oil

Toppings

Pepitas, Raisins, Cotija Cheese

Select 2 Proteins*

Grilled Tofu, Chickpea Falafel, Herb Grilled Chicken, Pepper Crusted Strip Steak, Grilled Salmon

**Additional Protein 7.00 per person*

ARTISANAL FLATBREAD

15.25 per person
(5-person minimum)
Includes still & sparkling water service
Select up to 3 flatbreads & 1 room temperature side

Served room temperature:

Butternut Squash

Goat Cheese, Sage, Honey Apple

Balsamic Portobello

Sauteed Leeks, Fontina, Thyme

Heirloom Tomato

Heirloom Tomato, Mozzarella, Basil

Chicken Florentine

Roasted Garlic, Spinach, Parsley, Fontina

Buffalo Chicken

Shaved Celery, Franks Red Hot, Blue Cheese

Pesto Chicken

Asiago, Peppadew, Chili

BBQ Pulled Pork

Grilled Scallions, Cheddar Jack, Caramelized Onions

Shaved NY Strip Steak

Caramelized Onions, Shaved Kale, Boursin Cheese

Prosciutto

Fig Jam, Fontina, Arugula, Aged Balsamic

Garlic Shrimp

Piquillo Peppers, Aji Verde, Oaxaca



LUNCH

DELI*

15.25 per person

(5-person minimum)

Includes still & sparkling water service

Select up to 3 sandwiches & 1 room temperature side:

Balsamic Portobello

Roasted Peppers, Smoked Gouda, Spinach, Roasted Garlic Aioli, Ciabatta

Roasted Sweet Peppers

Fresh Mozzarella, Basil Pesto, Baby Arugula, Focaccia

Grilled Vegetables

Squash, Zucchini, Cabbage, Carrots, Whipped Feta, Tahini, Arugula, Wrap

Vegan Hummus Wrap

Portobello, Red Onion, Roasted Peppers, Zucchini, Spinach, Hummus, Romaine, Spinach Wrap

Grilled Chicken Caesar

Parmesan, Romaine, Caesar Dressing, Wrap

Chicken Milanese

Broccoli Rabe, Cherry Peppers, Fresh Mozzarella, Lemon Garlic Vinaigrette, Ciabatta

Buffalo Chicken Wrap

Blue Cheese, Frank's Red Hot

Turkey BLT

Avocado, Bacon, Pepper Jack, Chipotle Mayo, Ciabatta

Black Forest Ham

Cheddar, Lettuce, Beefsteak Tomato, Sourdough Roll

Roast Turkey

Apple, Honey, Brie, Wheat Wrap

Roasted Beef

Caramelized Onions, Roasted Tomato, Blue Cheese, Spinach, Baguette

Chorizo

Chorizo, Manchego, Sun-dried Tomato Spread, Arugula, Baguette

Albacore Tuna

Dijon, Red Onion, Lemon, Lettuce, Beefsteak Tomato, Parkerhouse Roll

Mortadella

Pistachio, Fresh Mozzarella, Roasted Peppers, Arugula Pesto, Baby Kale, Semolina Hero

**Rapid Response: Chef's choice of sandwiches and side are available for requests past the cut off time.*

If you have a food allergy, please notify us



CURATED PACKAGES

All chef-curated packages include still & sparkling water service. Available for lunch & evening services. (15-person minimum)

MEXICAN

20.95 per person

Served Hot:

Chicken Machaca

Beef Picadillo

Mexican Rice

Braised Black Beans

Pico de Gallo, Salsa Verde, Cotija Cheese, Shredded Lettuce, Guacamole, Sour Cream, Flour Tortilla, Taco Shells, Nacho Chips

NEW AMERICAN

20.95 per person

Served Hot:

Maple Mustard Frenched Chicken Breast, Shaved Fennel & Radish Slaw

Herb Rubbed Sirloin Roast, Caramelized Pearl Onions, Bordelaise

Grilled Broccolini

Garlic Herb Roasted Heirloom Fingerling Potato

MEDITERRANEAN

20.95 per person

Served Hot:

Lemon Oregano Chicken Breast, Harissa Sauce, Parsley, Dill & Oregano

Seared Bronzino, Lemon, Olive Oil, Capers, Parsley

Haricot Vert, Roasted Garlic, Fresh Herbs

Creamy Toasted Walnut Farro, Brown Butter, Sage

PACIFIC RIM

20.95 per person

Served Room Temperature:

Honey Hoisin Flank Steak, Pickled Daikon Radish & Carrot Slaw

Ginger Lemongrass Shrimp, Mango Chili Sauce, Watercress

Stir-fried Cremini, Shiitake, Oyster Mushrooms, Scallion, Sesame, Soy

Chili Lime Cucumber Watermelon Salad, Sambal



CURATED PACKAGES

All chef-curated packages include still & sparkling water service. Available for lunch & evening services.
(15-person minimum)

SUSHI & SASHIMI BAR

26.25 per person

Avocado Cucumber Roll, Eel Avocado Roll,
California Roll, Spicy Tuna Roll,
Tuna Cucumber Roll, Salmon Avocado Roll,
Wakame Salad, Edamame
Salmon Sashimi, Pea Shoots, Wasabi Oil
Lemongrass Chicken Dumpling

ITALIAN COUNTRYSIDE

30.50 per person

Served Room Temperature:

Chicken Milanese, Artichoke with Sun-dried Tomato & Olive Salad, Parsley, Basil, Lemon Zest
Char-grilled Salmon, Shaved Fennel, Radicchio & Citrus Salad, Toasted Pistachio
Farro Maitake Mushroom Salad, Spinach, Parmesan
Kale & White Bean Salad, Anchovies, Capers, Parsley, Lemon
Rocket Arugula, Toasted Pine Nuts, Burrata, Aged Balsamic

BETTER FOR YOU

20.95 per person

Served Room Temperature:

Pan-seared Cilantro Lime Chicken, Aji Verde Sauce
Herb Grilled Salmon, Blood Orange Mojo
Spanish-style Quinoa, Olive Oil
Citrus Jicama Salad, Watercress

BISTRO

35.75 per person

Served Hot:

Pepper Crusted Filet Mignon, Crispy Leeks, Au Poivre
Ratatouille, French Lentils, Fine Herbs

Served Room Temperature:

Sauteed Jumbo Shrimp Salad, Frisee, Haricot Vert, Shaved Radishes, Tarragon Pommery Mustard Vinaigrette
Endive, Roasted Pears, Candied Walnuts, Roquefort Cheese, Champagne Vinaigrette



LUNCH

ROOM TEMPERATURE ENTREES

20.95 per person*
(10-person minimum)
Includes still & sparkling water service
Select 2 proteins & 2 sides:

Malai Potato & Paneer Kofta

Cilantro Chutney

Chicken Milanese

Heirloom Tomato & Baby Arugula Salad

Rosemary Garlic Chicken

Artichoke, Sun-dried Tomato & Olive Salad

Honey Hoisin Flank Steak

Pickled Daikon Radish & Carrot Slaw

Mojo Marinated Pork Tenderloin

Spicy Avocado Yogurt Crema

Grilled Icelandic Salmon

Sriracha Honey Glaze

Ginger Lemongrass Shrimp

Mango Chili Sauce, Watercress

Better For You Selections

Pan-seared Cilantro Lime Chicken

Aji Verde Sauce

Herb Grilled Salmon

Blood Orange Mojo

**Additional protein 7.30 per person*

HOT ENTREES

20.95 per person*
(10-person minimum)
Includes still & sparkling water service
Select 2 proteins & 2 sides:

Char-grilled Eggplant Steak

Green Tahini Sauce, Lemon Zest

Malai Potato & Paneer Kofta

Cilantro Chutney

Penne alla Vodka

Green Peas, Blistered Tomato, Parmesan

Lemon Oregano Chicken Breast

Harissa Sauce, Parsley, Dill & Oregano

Maple Mustard Frenched Chicken Breast

Fennel & Radish Slaw

Herb Rubbed Sirloin Roast

Caramelized Pearl Onions, Bordelaise

Seared Bronzino

Lemon, Olive Oil, Capers, Parsley

Better For You Selections

Honey Miso Glazed Steelhead Trout

Ginger, Sake, Chives

Pork Tenderloin

Roasted Apple, Fennel & Red Onion

**Additional protein 7.30 per person*



LUNCH

ROOM TEMPERATURE SIDES

Additional sides 4.15 per person

Balsamic Roasted Brussels Sprouts
Quinoa Garbanzo & Feta Salad, Lemon, Mint
Grilled Broccolini
Sesame Snow Peas, Peppers, Shiitake, Scallion
Chili Lime Cucumber Watermelon Salad
Pasta Salad, Nut-free Pesto, Roasted Tomato, Caramelized Onion, Parmesan
Mesclun Greens, Apple, Dried Cranberries, Toasted Walnuts, Balsamic Vinaigrette
Watercress & Endive Salad, Shaved Pears, Red Onion, Blue Cheese, Ranch Dressing
Classic Caesar Salad, Croutons, Parmesan
Classic Potato Salad
House Potato Chips

Better For You Selections

Farro Almond Greek Salad
Citrus Jicama Salad, Watercress

HOT SIDES

Additional sides 4.15 per person

Haricot Vert Almondine
Grilled Broccolini
Stir-fried Cremini, Shiitake, Oyster Mushrooms, Scallion, Sesame, Soy
Honey Roasted Baby Heirloom Carrots, Thyme
Sautéed Cremini, Baby Tomato, Spinach, Shallots
Maple Roasted Acorn Squash
Balsamic Roasted Brussels Sprouts
Mushroom Risotto, Parsley, Parmesan
Garlic Herb Roasted Heirloom Fingerling Potato
Rice Pilaf, Parsley
Red Bliss Mashed Potatoes, Chives
Za'atar Braised Lentils, Lemon Zest, Mint
Mac & Cheese

Better For You Selections

Maple Glazed Sweet Potatoes
Glazed French Green Beans & Baby Carrots

SNACKS & DESSERT

SNACKS

Kind Bar	2.50 per person
Rx Bar	3.40 per person
Luna Bar	3.20 per person
Clif Bar	3.15 per person
Assorted Trail Mix	4.15 per person
Skinny Pop Popcorn	1.85 per person
Assorted Chips	1.95 per person
Pretzels	1.85 per person

UBS Packaged Mints

4.25 per small bowl (25 servings)
8.25 per medium bowl (50 servings)

FRUIT & YOGURT

Sliced Fruit & Berries	5.00 per person
Seasonal Whole Fruit	1.55 per person
Assorted Individual Greek Yogurt	3.40 per person
Parfait (Greek Yogurt, Mixed Berries, Granola)	4.75 per person

Available for lunch & evening services.

DESSERTS

Premium Cookies	4.45 per person
House-baked Cookies	3.40 per person
Assorted Brownies	3.40 per person
Assorted Mini Cupcakes	3.40 per person
Assorted French Macarons	4.45 per person
Assorted Petits Fours	4.45 per person
Assorted Nut-based Friandises	4.45 per person
Assorted Biscotti	3.65 per person
Full-sized Packaged Candy (Peanut M&Ms, Kit Kat, Hershey Bar, Skittles, Sour Patch Kids)	2.90 per person

CUSTOM CAKES

Please inquire with the catering manager for cake selections & pricing. Custom inscriptions & decorations available.





SNACKS & DESSERT

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

Carrots, Tomatoes, Celery, Peppers,
Roasted Pepper Hummus, Tzatziki

7.15 per person

Mediterranean

Tahini Hummus, Baba
Ghanoush, Shepherd's Salad,
Grilled Pita

7.15 per person

Tex-Mex Dip

Pico de Gallo, Guacamole, Salsa Verde,
Tri-color Tortilla Chips

7.15 per person

Cheese & Fruit

Selection of Cheeses, Fresh Seasonal Fruit,
Water Crackers

9.15 per person

Graze

Sweet & Spicy Cashews, Vadouvan
Almonds, Dried Fruits, Chocolate Covered
Espresso Beans, Popcorn

7.15 per person

Charcuterie

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

12.50 per person
(10-person minimum)

Cheese, Fruit & Salumi

Selection of Cheeses, Salumi, Fresh
Seasonal Fruit, Water Crackers

16.50 per person
(10-person minimum)

Artisanal Cheese & Salumi

Prosciutto di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince Paste,
Honeycomb, Herb Crostini,
Balsamic Figs

20.95 per person
(20-person minimum)

Available for lunch & evening services.

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

Assorted Cookies,
Brownies, Blondies

7.60 per person

Chocolate Lovers

Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels

13.60 per person

Italian Pastries

Cannoli, Rainbow Cookies,
Biscotti

12.55 per person

French Sweets

Petits Fours,
French Macarons,
French Butter Cookies

12.55 per person



BEVERAGES

Premium Coffee & Tea	5.25 per person
La Colombe Cold Brew	3.70 per person
Saratoga Still Water 12 Oz	1.60 per person
Saratoga Sparkling Water 12 Oz	1.60 per person
Saratoga Still Water 28 Oz	2.95 per person
Saratoga Sparkling Water 28 Oz	2.95 per person
Water Service, Vivreau	Delivery charge only
Citrus Infused Waters	Delivery charge only
La Croix	1.85 per person
Assorted Bottled Iced Tea	2.90 per person
Brewed Harney & Sons Iced Tea	10.50 per pitcher
Assorted Canned Sodas	1.50 per person
Freshly Squeezed Orange Juice	2.70 per person
Assorted Juices	2.25 per person



PASSED HORS D'OEUVRES

26.25 per person, 2-hour reception
(20-person minimum)

Select 6:

Veggie

"Pulled Pork" Slider, Vinegar Slaw, Potato Bun
Maitake Mushroom Flatbread, Fontina, Thyme
Gruyere Sourdough Grilled Cheese,
Caramelized Onions
Baba Ghanoush Pita Crisps, Sesame Pine Nut Crunch
Brie & Fig Jam Crostini

Seafood

Crab Cake, Cajun Remoulade
Shrimp Cocktail, Horseradish Cocktail Sauce
Togarashi Seared Tuna, Rice Cracker,
Yuzu Kosho Aioli, Scallion
New England Lobster Roll
Anchovy Avocado Toast, Seaweed Sesame Crunch

Poultry

Thai Chicken Satay, Red Curry Coconut Mango Sauce
Moo Shu Duck, Shiitake, Cabbage, Scallion Crepe
Korean BBQ Chicken, Asian Pear, Gochujang Aioli, Wonton Crisp
Chicken Ropa Vieja Flauta, Lime Crema
Curried Chicken Salad, Toasted Coconut, Raisin Walnut Crisp

Meat

Lamb & Quinoa Kofta, Harissa Yogurt Sauce with Pomegranate
Kansas City Style Pulled Pork, Cole Slaw, Potato Roll
Nduja & Fontina Panini, Ciabatta
Classic Bistro Sliders, Cheddar, Sriracha Ketchup
Beef Carpaccio Crostini, Parmesan, Micro Arugula, Truffle Oil

Dessert

Strawberry Champagne Bonbon
Assorted Mini Cheesecake Bites
Lemon Tart
Chocolate Petits Fours
French Macarons



THEMED STATIONARY HORS D'OEUVRES

18.90 per person
(15-person minimum)

Asian

Vegetable Spring Rolls, Soy Sauce
Chicken Dumplings, Sweet Chili Sauce
Pork Gyoza, Soy Sauce

Latin

Beef Empanada, Salsa Roja
Arepa, Jalapeno, Cheese, Salsa Roja
Chicken Quesadilla, Salsa Verde

American

Franks en Croûte, Mustard
Spicy Chicken Bites, Frank's Red Hot & Blue Cheese
Quattro Formaggi Mac & Cheese Balls

Mediterranean

Spanakopita
Falafel, Tzatziki
Asparagus Arancini



STATIONARY HORS D'OEUVRES

18.90 per person
(15-person minimum)
Additional Selections: 3.50 per person

Select 3:

Vegetable Samosa, Mango Chutney
Vegetable Spring Rolls, Soy Sauce
Spanakopita
Saffron Asiago Arancini
Vegetable & Shrimp Shumai
Chicken Dumplings, Sweet Chili Sauce
Beef Empanada, Salsa Roja
Chicken Empanada, Salsa Verde
Franks en Croûte, Mustard
Spicy Chicken Bites, Frank's Red Hot & Blue Cheese

Manchego Quince Tarts
Pork Gyoza, Soy Sauce
Arepa, Jalapeno, Cheese, Salsa Roja
Peking Duck Spring Roll, Duck Sauce
Falafel, Tzatziki
Quattro Formaggi Mac & Cheese Balls
Edamame Pot Sticker, Soy Sauce
Chicken Quesadilla, Salsa Verde
Coconut Shrimp
Chocolate Petits Fours
French Macarons

EVENING

DINNER BUFFET

(10-person minimum)
90.00 per person

Includes House Red & White Wine
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees with Sides, 1 Dessert, Sliced Fruit

3-COURSE DINNER

(10-person minimum)
131.00 per person

Includes House Red & White Wine
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees, 1 Dessert

4-COURSE WINE PAIRING DINNER

(10-person minimum)
179.00 per person

Includes Premium Wine Pairing
Selection of Premium Coffee, Tea, Sodas, Water
1 Starter, 2 Entrees, Cheese Course, 1 Dessert

Please make your selections from the following menu.

Custom menus are available upon request. Please share any dietary restrictions and preferences with the catering manager.



Sample Menu

September xx, 2026

Starter

Baby Gem Lettuce Wedge Salad
sugar bomb tomato, shaved red onion, danish blue
cheese dressing

Choice of Entrée

Grilled Icelandic Salmon
saffron & fennel jasmine rice, honey roasted root
vegetables, grain mustard beurre blanc

~or~

Grilled Sirloin Steak
herb roasted peruvian potatoes, heirloom baby
carrots, aji verde sauce

Choice of Dessert

Belgian Chocolate Petite Gateau

~or~

Seasonal Sliced Fruit & Berries

if you have a food allergy, please notify us



EVENING ENHANCEMENTS

SAVORY BOARDS

(5-person minimum, unless otherwise noted)

Garden Vegetable Crudité

7.15 per person

Carrots, Tomatoes, Celery,
Peppers, Roasted Pepper
Hummus, Tzatziki

Mediterranean

7.15 per person

Tahini Hummus, Baba
Ghanoush, Shepherd's Salad,
Grilled Pita

Tex-Mex Dip

7.15 per person

Pico de Gallo, Guacamole, Salsa
Verde, Tri-color Tortilla Chips

Cheese & Fruit

9.15 per person

Selection of Cheeses, Fresh Seasonal
Fruit, Water Crackers

Graze

7.15 per person

Sweet & Spicy Cashews, Vadouvan
Almonds, Dried Fruits, Chocolate
Covered Espresso Beans, Popcorn

Charcuterie

12.50 per person
(10-person minimum)

Prosciutto di Parma, Soppressata,
Saucisson, Herb Crostini

Cheese, Fruit & Salumi

16.50 per person
(10-person minimum)

Selection of Cheeses, Salumi, Fresh
Seasonal Fruit, Water Crackers

Artisanal Cheese & Salumi

20.95 per person
(20-person minimum)

Prosciutto Di Parma, Soppressata,
Saucisson, Manchego, Marco Polo,
Bucheron Goat Cheese, Quince
Paste, Honeycomb, Herb Crostini,
Balsamic Figs

SWEET BOARDS

(5-person minimum)

Cookies & Brownies

7.60 per person

Assorted Cookies,
Brownies, Blondies

Chocolate Lovers

13.60 per person

Chocolate Covered Strawberries,
Brownies, Mini Chocolate Cupcakes,
Chocolate Covered Pretzels

Italian Pastries

12.55 per person

Cannoli, Rainbow
Cookies, Biscotti

French Sweets

12.55 per person

Petits Fours,
French Macarons,
French Butter Cookies

Available for lunch & evening services.

If you have a food allergy, please notify us



BAR

Consumption and beer and wine packages are inclusive of one bartender and one butler for events up to 60 guests. Any staffing required beyond that would incur staffing charges outlined in the Staffing Charges section. Standard and top shelf bar packages do not include staffing.

Please reach out to the Catering Manager for more details.

Consumption

Any unopened bottles returned at the end of the event will be deducted from the bill..

2.15 per beer bottle

34.00 per house red, white, or sparkling wine bottle

68.50 per champagne bottle

Beer & Wine 18.25 per person, 2-hour reception

2 House Red & 2 House White Wines

Imported & Domestic Beer

Sodas, Juices & Water

Standard 23.50 per person, 2-hour reception

2 House Red & 2 House White Wines

Imported & Domestic Beer

House Select Liquors & Accompaniments

Sodas, Juices & Water

Top-shelf 29.00 per person, 2-hour reception

2 Premium Red & 2 Premium White Wines

Imported & Domestic Beer

Premium Liquors & Accompaniments

Sodas, Juices & Water



BAR

SPECIALTY COCKTAILS

8.25 per person

Red or White Sangria

Cranberry Mule: Vodka, Lime Juice, Ginger Beer, Cranberry Juice

Cider Punch: Vodka, Apple Cider, Ginger Beer, Cinnamon

SPECIALTY MOCKTAIL

6.30 per person

Pomegranate Punch: Pomegranate Juice, Lime Juice, Lemon-Lime Soda

BEERS

Imported, Domestic & Non-alcoholic beers available.

SNACKS

Mixed Nuts	5.25 per person
Tortilla Chips, Salsa	5.25 per person
Flavored Popcorn	5.25 per person
Fruit & Nut Trail Mix	5.25 per person
Premium Chips	5.25 per person

STAFFING CHARGES

STAFFING CHARGES	PRICING METHOD	PRICING
Bartender	per hour	66.00
Butler	per hour	66.00
Captain	per hour	86.00
Coat Check	per hour	54.00
Cook	per hour	56.00
Chef	unit	350.00
Overtime	per hour	66.00
Pantry Supervisor	per hour	80.00
Porter	per hour	45.00
Runner/Barback	per hour	53.00
Water Service (1-24 people)	unit	5.25
Water Service (25-49 people)	unit	10.50
Water Service (50-74 people)	unit	15.75
Water Service (75-100 people)	unit	21.00
Staffing charges are incurred for events outside of business hours and special requests for events. Minimum of 5 hours. Staffing charges are incurred for water services.		

CONTACT US

Fall/Winter 2026-2027

With a mix of sweet and savory, healthy and tempting, you'll be sure to find dishes that suit numerous appetites.

We look forward to hosting your next event!

Claire Sansaricq

Catering manager

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Gustavo Lopez

Director

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Jennifer Collazo

Regional Director

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